

Green Tomato Pickle II

Jo Banas

Favorite Recipes - Sacred Heart School - Easthampton, MA (1984)

2 quarts sliced green tomatoes
3 tablespoons salt
2 cups vinegar
2/3 cup brown sugar
1 cup white sugar
3 tablespoons mustard seeds
1/2 teaspoon celery seeds
1 teaspoon turmeric
3 cups sliced onions
2 large sweet red peppers, chopped
1 small hot green or red pepper, chopped

In a bowl, mix the tomatoes and salt. Let stand for about twelve hours. Drain well.

In a saucepan, heat the vinegar, brown sugar, white sugar, mustard seeds, celery seeds and turmeric.. Bring to a boil. Add the sliced onions. Boil gently for 5 minutes.

Add the drained tomatoes and peppers. Bring slowly to a boil. Simmer for 5 minutes, stirring occasionally with a wooden spoon.

Pack into hot sterilized jars. Cover with hot liquid leaving 1/2 inch of head room. Seal at once. Process in a hot water boil process for 30 minutes.

Per Serving (excluding unknown items): 1137 Calories; 14g Fat (9.9% calories from fat); 32g Protein; 253g Carbohydrate; 30g Dietary Fiber; 0mg Cholesterol; 19434mg Sodium. Exchanges: 1 Grain(Starch); 1 Lean Meat; 22 Vegetable; 1 1/2 Fat; 8 Other Carbohydrates.